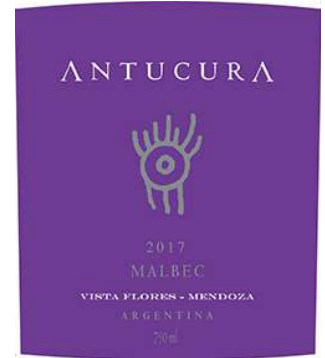




# Anticura Malbec 2017

**Wine Maker:** Herve Chagneau  
**Consulting Winemaker:** Michel Rolland  
**Appellation:** Vista Flores - Uco Valley - Mendoza  
**Varietal:** Malbec  
**Yields per Acre:** 2.5 tons/acre  
**Cases Produced:** 2,000  
**Filtration and fining:** Natural clarification and gross filtration  
**Wood treatment:** None  
**Length of barrel maturation:** None



**UPC #:**858441006378

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**Alcohol:** 13.7%  
**PH:** 3.8  
**Total Acid:** 4.62  
**Residual Sugar:** 2.25  
**Free/Total Sulfur:** 64 mg/l

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**Viticultural Practices:** Harvest: Manual, in 18 Kg plastic bins.  
Production: Double selection of clusters and grape: fermentation to 24-26 degrees centigrade in stainless steel tanks of 100-150 hl.; extended maceration during 30-45 days: natural malolactic fermentation.  
Aging: Three months in French oak barrels for second use. Then six months in bottle under light, humidity and temperature.

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**Winemaker Notes:** Intense and brilliant color, with violet reflections. The nose is perceived typicality of Malbec: ripe red fruit and floral aromas. The palate entry denotes a full, soft and lush with sweet tannins and very present, has a final round with notes of cherries, sour cherries and blackberries.

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**Score(s): 91 pts James Suckling** - This has a very impressive nose with rich red and dark berries on offer, as well as a dark stony edge. The palate has a very plush and juicy feel. Attractive and easy-to-drink style here. Drink now.

**91 pts Wine Spectator** - Concentrated flavors of raspberry ganache and plum tart feature a plush creaminess, accented by Asian spice notes. The long finish is filled with chocolate, mocha and pastry details. Drink now through 2024. 3,000 cases made, 1,400 cases imported. — KM